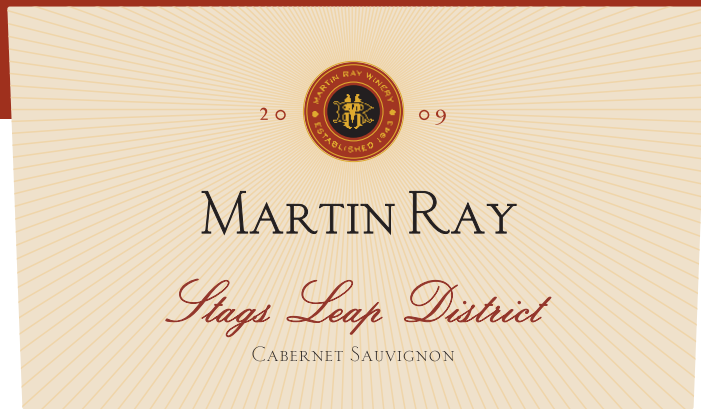




*A mountain vineyard
is the most beautiful
sight on earth.*
—MARTIN RAY



MARTIN RAY 2009 RESERVE STAGS LEAP DISTRICT CABERNET SAUVIGNON

THE VINEYARDS Our 2009 Cabernet Sauvignon is produced from the renowned vineyards of the Stags Leap District in Napa Valley. These grapes are grown in vineyards nestled at the bottom of a hillside and are influenced by the distinctive soil composition that consists of old river sediments which have created a unique blend of loams with a clay-like consistency. The soil condition allows the vines to retain less water, which produces low yields of grapes with great intensity and flavor.

VINTAGE NOTES The 2009 harvest was fantastic throughout California. Abundant spring rains and a temperate growing season produced excellent fruit quality. The beautiful Indian summer weather that followed mild rain in early October allowed the grapes to reach optimum maturity.

WINEMAKER'S NOTES The Stags Leap District Cabernet Sauvignon was aged for twenty-six months in French oak—35 percent in new oak barrels and 65 percent in 1–4 year old barrels. A rich, dark ruby color opens to a soft entry of the smooth, fruit forward structure of this wine. Abundant aromas of rich spices and tea leaf lead to unctuous flavors of ripe black fruits, pepper, and dark coffee with a hint of Bordelaise sauce that coats the mouth. This pretty and inviting wine with supple texture finishes with a whisper of vanilla bean that lingers on the palate.

FOOD & WINE PAIRING Pair our Cabernet Sauvignon with a Cajun style pan-blackened steak, a hearty winter vegetable polenta or a gourmet burger.

TECHNICAL NOTES

BRIX AT HARVEST | 25.6

TOTAL ACIDITY | 0.62%

ph | 3.57

ALCOHOL | 14.6%

VARIETAL | 100% Cabernet Sauvignon

RELEASE DATES | July 2011